

gwendalleruyet

CHEF DE CUISINE

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Biography

39 years old head chef from Brittany, I did my studies on culinary school near Paris. Trained during 6 years with Alain Ducasse in France and New York, I build then my culinary identity through other travels, various establishments of different categories. Today I suggest a tasty and readable cuisine to the guests. I use the seasons to vary the pleasure, I favor creativity and use many techniques while preserving the products.



EXPÉRIENCES PROFESSIONNELLES

Chef de cuisine | 1* Guide Michelin

Château de Montreuil | 4* R&C | 2015 - 2016

Administration of the kitchen and creation of new maps and proposals. Cooking made with raw and fresh produce, mostly regional and seasonal, also, cooking products of the hunt. Team of 11 cooks including 6 apprentices, room 35 seats dining room, private dining room 16 seats. Hotel with 16 rooms.

The restaurant kept it Michelin star for the year 2016.

Chef de cuisine - Consultant

Grand Cru restaurant et bar à vin | 2013 – 2014

Reconstruction of the entire establishment, imagination of a whole new concept and it pre-opening.

24 seats wine bar offering a choice of more than 1200 wines.

64 seats restaurant, offering gourmet cuisine.

Project of restaurant opening | 2012 - 2013

Study and design of a restaurant concept. Unfortunately, gastronomy is perceived as a high risk investment at this time in Czech Republic. Talking about gastronomy, my wife and I couldn't find a bank to follow us on our project. This first owner-chef project couldn't materialize.

MY SKILLS IN 8 POINTS

- 1) Menu, gala, suggestions, cocktails, group menus.
- 2) Hiring, training and follow-up of the staff as part of a constant quality culinary production.
- 3) Anticipates, the needs of the company and establishes staff rota.
- 4) Attention to details, careful presentation of food and costs control.
- 5) Oral and written communication, in French and English.
- 6) Application of food safety rules.
- 7) Responsible for the production tool made available and its maintenance.
- 8) Sourcing, ordering from small producers, specialists or on Rungis market, reception, storage of raw materials.

Chef de cuisine

Restaurant Céleste | 2009 – 2012

French cuisine, classic and contemporary, team of 11 cooks.

Innovative, the restaurant was part of the tables which stimulates gastronomy in the Czech Republic. Establishment of the supply logistics and rhythm of work on a french way, training of staff recently turned to gastronomy.

Sous-chef de cuisine

Ice House Hotel & Spa | 2007 – 2009

Opening of a boutique hotel in the Ireland countryside. Cuisine based on the product, team of 7 cooks.

De commis à Sous-Chef

Alain Ducasse | 2000 – 2006

Entered Il Cortile, his Italian restaurant of Cambon street in Paris, at the time under the direction of Nicolas Vernier, trained on all cooking stations, garde-manger, pasta and rice, fish, meat, pastry, I join for a few months 'Abbaye de la Celle with Benoit Witz waiting for my arrival to New York. With Didier Elena and Sylvestre Wahid I continue my progress. The restaurant obtained the 3 * on the first edition of the US michelin Guide.

FORMATIONS & CONTESTS

Lycée Escoffier - Eragny sur Oise | 1993 - 1997

CAP - BEP - cuisine

BAC Professionnel - cuisine

Certificate ArteFaq : Etre Acteur de son Plan de Maitrise Sanitaire | 2007 (HACEP)

Culinary Picture Contest - Oloron Sainte-Marie (FR) | 2010

Compete for the contest of French Best Craftsmen : MOF | 2011

COMPLIMENTARY INFORMATIONS

Married, father of two kids

Travels, culture discovery

Soccer and chess game, practice of Badminton